

# A NIGHT WITH DAOU

## CHOPHOUSE VALENTINE’S DAY DINNER

Friday, February 13<sup>th</sup> & Saturday February 14<sup>th</sup>, 2026  
\$114.95 per person (plus tax and service charge)

**Appetizer**  
(select one)

**Date Night Delights**  
Nueske’s cherry smoked bacon, spiked dates, old-fashioned bbq glaze

**Aphrodite’s Catch Shrimp Cocktail**  
Citrus cocktail sauce, strawberry & kiwi pico de gallo, dill remoulade

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**Soup and Salad**  
(select one)

**French Onion Soup**  
Grilled baguette, gruyere cheese, parmesan cheese

**Wedge of Desire**  
Iceberg lettuce, blue cheese, pork belly lardons, heirloom tomato relish,  
egg, pickled onion, peppercorn, and chive dressing

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**Entrees**  
(select one)

**The Lover’s Cut 7 oz Filet**  
Porcini crusted filet, roasted beet and brown butter mashed potatoes, asparagus, port wine demi

**Divine Tenderness Delmonico Rib-Eye 14 oz**  
Roasted rib-eye, roasted beet, and brown butter mashed potatoes, glazed carrots,  
horseradish and wholegrain mustard demi glaze

**Inseparable Harmony Amish Chicken**  
Citrus grilled chicken, brussels sprouts, frisee, radish, candied jalapeno,  
citrus gastrique, adobo sauce, and cilantro

**Cupid’s Ocean Kiss Pan-Seared Salmon**  
Fondant potatoes, brussels sprouts, crispy potato chips,  
chestnut cream sauce, herb oil, micro greens

**Lover’s Garden Harrissa Cauliflower**  
Honey tahini, garbanzo beans, sweet potato, beech mushrooms, kale, toasted almonds, baby carrots

**Add Lobster +\$65**  
Butter-poached lobster, crusted in festive spices

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**Dessert**

**Crimson Velvet Kiss**  
Chocolate sable, raspberry gelee, raspberries, jet black chocolate sauce, freeze-dried rose petals

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*\*Please notify us of any food allergies. Food items are cooked to order or served raw.  
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.*